GOLDAIR

Wonder CHEF 8 FUNCTION

Operating Instructions

8 in 1 Digital Multi Cooker

Models: FMC375

General care and safety guide

Thank you for choosing this GOLDAIR 8 in 1 Digital Multi Cooker. This GOLDAIR appliance has been designed and manufactured to high standards of engineering and with proper use and care, as described in this leaflet, will give you years of useful service. Please read these instructions carefully and keep them for future reference.

ALWAYS

✔ Always ensure hands are dry before handling the plug or the 8 in 1 Digital Multi Cooker.

✔ Always insert the mains plug into the 8 in 1 Digital Multi Cooker first, then into the wall socket. When turning off, turn 8 in 1 Digital Multi Cooker off before disconnecting from mains power supply.

✔ Always operate the 8 in 1 Digital Multi Cooker in the middle of a secure, dry, heat resistant, level surface.

✔Always place some heat-resistant material under the 8 in 1 Digital Multi Cooker.

✔ Always allow adequate air space above and on all sides for air circulation. Do not allow the 8 in 1 Digital Multi Cooker to touch curtains, wall coverings, clothing, dishtowels or other flammable materials during use. Do not use under cupboards or curtains.

✔ Always allow the 8 in 1 Digital Multi Cooker to cool before cleaning and storing and before removing and/or cleaning its components.

✔ Always be sure to unplug from the socket when not in use and before cleaning.

✔ Carry out regular checks of the supply cord to ensure no damage is evident.

✔ Return the 8 in 1 Digital Multi Cooker after a malfunction, or if it has been damaged in any manner, to an authorised electrical service technician for examination, repair or adjustment as special purpose tools are required.

✔ Children should be supervised to ensure that they do not play with the appliance.

✔ Before washing cooking dish, remove it from the 8 in 1 Digital Multi Cooker base.

✔ Prior to initial use, wash all the parts that come into contact with food.

✔ The temperature of accessible surfaces may be high when the appliance is operating; always exercise caution. Use handles to lift or move the 8 in 1 Digital Multi Cooker.

✔ Always switch off the appliance before removing the inner pan.

✔ Always be very careful when moving the 8 in 1 Digital Multi Cooker if it contains hot oil or other hot liquids.

✔ Always ensure the handle is correctly attached to the frying basket. See detailed instructions.

CARE AND SAFETY INSTRUCTIONS CONTINUED OVERLEAF

TECHNICAL SPECIFICATION

Model No:	FMC375
Power Supply:	220 - 240VAC, 50Hz
Power:	1300W

CAUTION:

Always use the appliance with the supplied non-stick inner pan to prevent electric shock.

General care and safety guide

NEVER

✘ Never use this appliance outdoors.

✘ Never use this appliance for any purpose other than its intended use. This appliance is intended for household use only or in similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses
- By clients in hotels, motels and other residential type environments;
- Bed and breakfast type environments

✘ Never leave the appliance unattended when in use.

✘ Never allow the power cord to overhang the edge of a table or bench top or to touch any hot surface.

✘ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they are supervised or have been given instruction concerning the use of the 8 in 1 Digital Multi Cooker by a person responsible for their safety.

✘ Never place this appliance on or near a hot gas or electric burner or where it could touch a heated oven or microwave oven. Do not place in a hot oven.

✘ Never use this appliance on non heat-resistant glass, on wooden surfaces or on a tablecloth.

✘ Never immerse the 8 in 1 Digital Multi Cooker's power housing, the cord set or plug in water or any other liquid to protect against electrical hazards.

✘ Never place the 8 in 1 Digital Multi Cooker in a dishwasher.

✘ Never use harsh, abrasive or caustic cleaners to clean this appliance.

✘ Never operate the appliance with a damaged cord or plug, after it malfunctions, or if it has been damaged in any manner. Have the appliance checked and repaired by a qualified electrician if repair is necessary. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

✘ The 8 in 1 Digital Multi Cooker is not intended to be operated by means of an external timer or separate remote-control system. The use of an extension cord is not recommended.

✘ Never use metal scouring pads for cleaning.

✘ Never use coal or other flammable fuels in this appliance.

✘ Never use this 8 in 1 Digital Multi Cooker as a standard frying pan.

✘ Never put cold water into the non-stick inner pan when the pan is hot.

✘ Never add water to hot oil.

✘ Never use metal scouring pads for cleaning. Small metal pieces can come loose and cause short-circuiting of electrical components, which can cause electric shock or damage the appliance.

✘ Due to the risk of injury, the use of third party accessories is not recommended by the manufacturer.

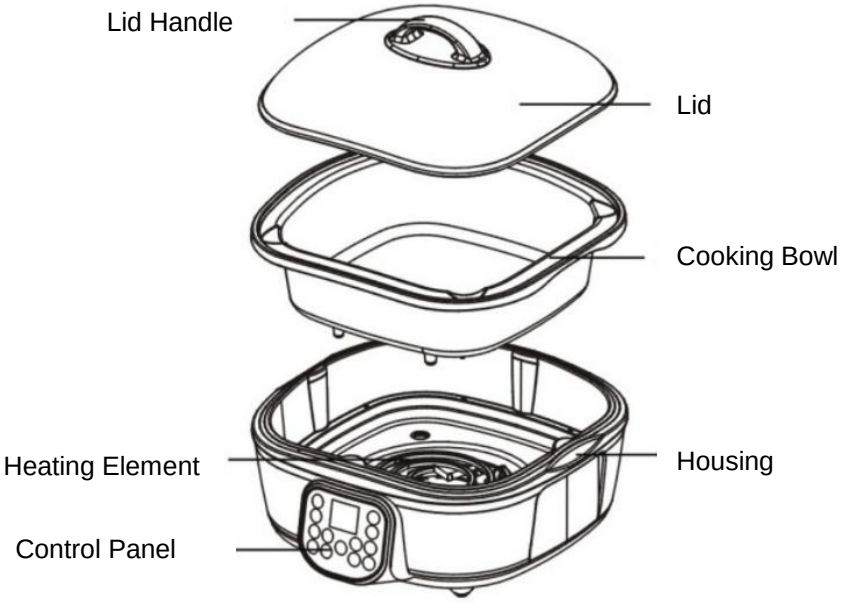
WARNING:

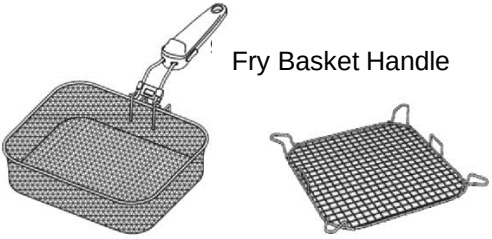
To prevent the risk of electric shock this appliance is equipped with a plug for a grounded electrical outlet that only fits in a matching wall outlet.

To reduce the risk of electric shock or fire do not attempt to disassemble the power base.

There are no components included that could be useful separately. Repairs only by approved professionals.

Components





Fry Basket

Steam Rack

ASSEMBLING THE FRY BASKET

The frying basket has a removable basket handle (9) for ease of cleaning and storage. To assemble the frying basket, squeeze the metal shaft of the handle and place through the slot, into the hooks on the frying basket.

Release the handle to lock into place. **Ensure the handle is attached correctly and securely before use.**

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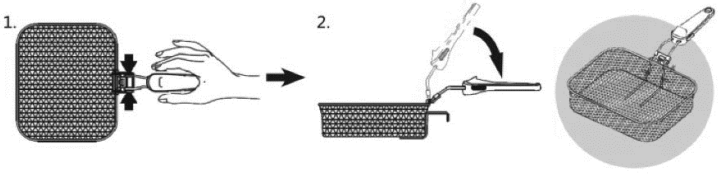

Before first use

Unpack the 8 in 1 Digital Multi Cooker and all accessories from the packaging.
Remove all paper and other packaging including protective film.
Unpack the power base unit.
Check that there is no packaging, paper, etc. left between the inner pan and the power base unit.
Clean the inner pan with a damp sponge and some dishwashing liquid.

Place the inner pan on the power base unit, so that the four protruding legs of the inner pan stand in the corresponding openings of the base unit and the electric connectors are lined up with the connection points on the base unit. Press gently to insert.

Before you begin using the 8 in 1 Digital Multi Cooker first clean the base unit, the steam rack, the frying basket, accessories, the lid and the inner pan with a soft cloth and sudsy water. Rinse and dry well. Never submerge the base unit in water - this can cause personal injuries or damage the unit.

Cleaning and maintenance

To avoid risk of electric shock, before cleaning, you MUST ALWAYS switch off and unplug the cord from the electrical outlet.
Do not submerge the base unit in water or other liquids; do not place it in the dishwasher.
Let the Multi Cooker cool down completely before cleaning.

Cleaning:
Make sure that the power plug is disconnected at the wall outlet.
Remove the lid and any other accessories.
Wash the accessories in warm sudsy water.
Remove hot oil from the inner pan before cleaning.
Remove the inner pan from the device, remove remaining food and liquids, and let the pan cool down. Fill the inner pan with warm water and some detergent.
For stubborn marks, try boiling water with vinegar added in the cooking dish (use the unit on BOIL function).
Do not use abrasive cleaning products for the inner pan.
Wipe the surface of the base unit with a soft, damp cloth or sponge.
Never use scouring pads or other abrasive products for cleaning.
Rinse the lid in warm, soapy water.

Maintenance:
Ensure that the inner pan is completely dry before use.
Never pour cold water into the inner pan, when the pan is hot.
Do not use any steel wool or other abrasive agents for cleaning; this can damage the non-stick coating.
Do not use metal utensils.
Never submerge the base unit in water or other liquids. Wipe clean with a damp cloth.
Never add water to hot oil.

Before you get started

We strongly suggest that you read the entire manual for the 8 in 1 Digital Multi Cooker before commencing use. There are many useful pointers in this manual.

The Goldair 8 in 1 Digital Multi Cooker unit has several functions and is a very versatile appliance; experimentation will help you to get the most out of this unit.

Operating your 8 in 1 Digital Multi Cooker

1. Connect the multicooker to the power supply. Unit will beep
2. Press the Power/Start key, the multicooker enters stand-by mode. The default temperature is 0℃ and the default time is 0:00.
3. Press a function key to select appropriate mode. The corresponding default time and temperature will be shown on the LED display screen.
4. The time and temperature may be set to your individual needs. Set the cooking duration and temperature or use the guide menus (and use the + or - to adjust the duration and temperature);
5. Press the Start key. Multicooker will commence operation.
6. When the set time is reached, the Multicooker will beep.
7. Switch off at the power supply

The table below describes the Multicooker's default times and temperatures for each function. You can adjust these manually using the + and – buttons for Time and Temperature.

Note that 250°C is the maximum temperature. Please carefully consider the maximum time you set.

Function	Default Temperature	Default Time
Deep fry	190°C	30 mins
Saute	250°C	20 mins
Fondue	150°C	20 mins
Roast	240°C	90 mins
Boil	180°C	30 mins
Slow cooker	80°C	4 hours
Steam	250°C	25 mins
Warm	50°C	120 mins

Recipes – Grill/Saute function

Vegetable Saute

Ingredients

6 cups chopped mixed vegetables eg zucchini, mushroom, onion, snow peas, broccoli, carrot, capsicum, red cabbage
20ml sesame oil
10ml crushed garlic
10ml chopped fresh ginger
100ml soy sauce
50ml sweet chilli sauce

Method

Turn on Multicooker and select the GRILL/SAUTE function.
Drizzle oil over bottom of pan.
Add seasonal diced vegetables of your choice and cook to your liking, stirring occasionally.
Add sauces and toss well.

Scrambled Eggs with Veges Using Ready Fresh Pack

Ingredients

1 x 300g Stir Fry Mix
1 x 150g Ready Sliced Meadow Mushrooms
2 Tbsp olive oil
1 medium onion - sliced
4 eggs – beaten with ¼ cup cream
Salt and Pepper to taste

Method

Turn on Multicooker and set to SAUTE/GRILL function.
Heat the olive oil and sauté the onion until soft.
Add 300g Stir Fry Mix and 150g Ready Sliced Meadow Mushrooms and continue to sauté for 5-7 minutes until vegetables are tender.
Add the beaten eggs and keep pulling the egg mixture from the outside in, until the eggs solidify, approx. another 4-5 minutes. Season to taste with salt and pepper.
Serves: 2

Chicken Fried Rice – Great for Leftovers!

Ingredients

2 cups precooked rice
2 cups precooked diced chicken meat
1 onion, chopped
1 carrot, finely diced
½ cup frozen peas
1 cup snow peas
1 cup broccoli pieces
½ cup beans
1 Tbsp dark soy sauce
1 dsp light soy sauce
1 Tbsp tamari sauce
1 Tbsp teriyaki sauce
1 tsp salt
1 tsp sugar
2 eggs, beaten
Peanut oil or soy oil

Method

Turn on Multicooker and select the GRILL/SAUTE function. Temperature will default to 250°C and 20 minutes. Increase time to 45 minutes.
Drizzle peanut or soy oil into pan.
Saute onion. Remove and set aside.
Saute beaten egg until it puffs up. Turn over and quickly cook other side. Remove, chop and set aside.
Drizzle more oil into pan and add chicken and all vegetables, cooked onion and cooked egg.
Sprinkle over sale and sugar. Toss for 5 minutes until combined.
Add 2 cups cooked rice and toss through.
Add sauces and, using 2 wooden spoons, toss well for a few minutes to combine.

GOLDAIR

SUPPORT AND TECHNICAL ADVICE

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Recipes – Grill/Saute function

Stir Fried Seafood
Ingredients
200g white fish fillets
8 mussels
100g scallops
250g uncooked king prawns
2 cloves garlic crushed
1 fresh red chilli sliced thinly
1 tbsp finely chopped coriander root
¼ cup peanut oil
2 tbsp oyster sauce
2 tbsp fish sauce
1 med red capsicum sliced finely
8 spring onions chopped finely
1/3 cup shredded basil
Method
Cut the fish into bite sized pieces. Scrub the mussels and remove the beards. Shell the prawns leaving the tails intact. (Everything can be done a day ahead at this stage and refrigerated covered)
Using a mortar and pestle, grind the garlic, chilli and coriander until the mixture forms a paste.
Turn on Multicooker and select the SAUTE/GRILL function. Add some oil to the pan. After the oil has heated, add the paste and cook stirring about one minute until fragrant. Add all the seafood to the multi cooker and stir fry until tender.
Stir in the sauces, capsicum, onion and basil. Stir fry for a further 2 minutes.
Serve with extra basil and green onion curls if desired.

Chicken with Stir-Fried Vegetables
Ingredients
2 tablespoons canola or walnut oil
450g lean boneless chicken meat
3 cups mixed vegetables, sliced (green beans, asparagus, mushrooms, courgette)
1 clove garlic, finely chopped
½ cup stir-fry sauce
Method
Cut the chicken into cubes and slice the vegetables. Turn on Multicooker and select the SAUTE/GRILL function. Add the chicken. Continue stirring until the meat is golden brown all around, approximately 7-10 minutes.
Then add the garlic and the vegetables and stir fry another 5-7 minutes until the vegetables are crisp.

Shrimps Sauté
Ingredients
1 cup butter
2 large cloves of garlic, finely chopped
900-1350g raw jumbo shrimps, cleaned
2 tablespoons dry sherry or white wine
1 cup cream
Salt and pepper to taste
Method
Turn on Multicooker and select the SAUTE/GRILL function. Add the shrimps and let them cook until pink in colour Then add the sherry or wine and let it stew for another minute. Now add the cream, salt and pepper to taste.
Delicious with rice or try with vegetables steamed on the steam rack whilst the shrimps are cooking.

Scrambled Eggs with Spinach
Ingredients
Handful young leaf spinach
2 tablespoons olive oil
½ onion, chopped finely
4 tablespoons cream
5 eggs, beaten
Salt and pepper to taste
2 Tbsp oil
Method
Chop the spinach coarsely. Turn on Multicooker and select the SAUTE/GRILL function. Drizzle a little oil into pan. Fry the onions until soft. Add the coarsely chopped spinach and stir-fry for 5-7 minutes until the spinach is soft. In q bowl, beat eggs, add seasoning and cream and beat well. Pour this over the onions and spinach. Stir for about 5 minutes then turn over to cook well. Serve hot with toaster.

Pesto Pasta
Ingredients
2 cups penne pasta
475gm frozen pepper/onion mix
300gm pesto
Method
Turn on Multicooker and select the BOIL function.. Bring water to boil, add salt then cook the pasta until the desired softness is achieved. Drain and set aside. Switch unit to STIR FRY. Stir fry the peppers with the onions and 1 tablespoon of water until they are still slightly crisp. Add the pasta and the pesto and stir gently for 2-3 minutes to warm everything up. Sprinkle with parmesan cheese, if desired.

Recipes – Grill/Saute function

Bacon and Eggs

Ingredients

Bacon
Eggs

Method

Turn on Multicooker and set to GRILL/SAUTE function.
Place bacon in pan. When browned on both sides, move to edge of Multicooker.
Break eggs into pan. When eggs start to firm, place lid on Multicooker – this gives a nice finish.

Grilled Summer Steak with Vegetables

Ingredients

¼ cup Dijon mustard with honey
1 teaspoon chopped fresh oregano
1 teaspoon chopped fresh thyme
1 teaspoon pepper
2 cloves finely copped garlic
4 lean steaks without bones

Method

Turn on Multicooker and set to GRILL/SAUTE function.
Cook the steaks in the Multicooker until brown on both sides. Now place the steaks on the steam rack and place the other ingredients in the non –stick inner pan.
Close the Multicooker and let everything cook for another 10-12 minutes for medium steaks; the steaks must be turned over once during the cooking process.

Chicken Stir Fry with Vegetables Using Ready Fresh pack

Ingredients

1 x 400g Ready Fresh BBQ Pack
1 x 150g Ready Sliced Meadow Mushrooms
2 Tbsp. canola or walnut oil
450-500g chicken breast or thigh - cubed
3 cups mixed vegetables
1 tsp garlic – crushed
1 lemon – zest and juice
4 tbsp fresh oregano – chopped
Salt and ground black pepper

Method

Turn on Multicooker and set to SAUTE/GRILL function.
Heat the oil; add the chicken and sauté until golden brown. Add the garlic, lemon zest and 400g BBQ Pack and 150g Ready Sliced Meadow Mushrooms and stir fry another 5 minutes until the vegetables are just tender.
Stir through lemon juice and oregano. Season with salt and pepper to taste.
Serves: 4

Grilled Summer Steak Using Ready Fresh Pack

I***ngredients***

1 x 400g Ready Fresh Italian Pack
2 x 200-250g Steaks
2 tbsp olive oil
2 tbsp Dijon mustard
1 tbsp honey
¼ cup white wine
2 tbsp fresh oregano - chopped
2 tbsp fresh thyme - chopped
2 tsp garlic - crushed
Salt and ground black pepper

Method

Turn on Multicooker and set to GRILL/SAUTE function.
Season steaks with salt and pepper, and sear for 2 minutes on both sides. Remove and set aside.
Heat olive oil in the Multicooker. Add in 400g Italian Pack and garlic. Sauté for 2 minutes. Stir through mustard, honey, white wine, fresh herbs and season with salt and pepper.
Insert steam rack into Multicooker over the vegetable mix and place seared steaks on top. Put the lid on the Multicooker and let everything cook for another 5 minutes for medium rare steaks or 8 minutes for medium well steaks. The steaks must be turned over once during the cooking process.
Serves: 2

GRILL AND STIR FRY FUNCTIONS

Chicken with Pasta Marinara

Ingredients

Chicken
250gm pasta
3 cups marinara sauce
3 cup water
Mixed vegetables
Garlic bread

Method

Turn on Multicooker and set to GRILL/SAUTE function and cook the chicken until brown. Place the marinara sauce, water and the pasta in the pan. Switch the 8 in 1 Multi Cooker to STIR FRY. Place the vegetables on the steam rack above the pasta. Close the 8 in 1 Multi Cooker and cook for 15 minutes. Now place the garlic bread with some butter on the steam rack next to or on top of the vegetables. Close the lid and let cook for another 4-5 minutes. Serve hot.

Recipes – Grill/Saute function

Beef Burgers with Haloumi and Salsa Verde

Ingredients

250gm sausage meat
500gm lean minced beef
½ onion, chopped finely
1 Tbsp BBQ sauce
Ground black pepper
Pinch salt
1 Tbsp tomato sauce
½ cup rolled oats
1 egg
Oil for cooking

Method

In large bowl, mix all ingredients well. Roll into ball and press with burger press or shape into flat rounds.
Turn on Multicooker and set to SAUTE/GRILL function.
Drizzle a little oil into pan – heat very well before adding patties.
Place patties into pan and brown well on each side to ensure middle is cooked.
Serve with toasted burger buns, topped with deep friend halloumi (see recipe in this booklet for deep fried halloumi)

Recipes – Grill/Saute, Boil, Keep Warm

Butternut and Orange Soup

Ingredients

1 tin coconut cream
1 whole butternut or ½ a pumpkin, peeled and chopped
1 onion, peeled and chopped
1 chicken stock cube
1 vegetable stock cube
2 cloves garlic, crushed
1 tsp crushed fresh ginger
1 bay leaf
½ tsp mustard powder
200ml fresh orange juice
1 tsp ground cinnamon
Season to taster
Olive oil for frying and water for boiling

Method

Turn on Multicooker and set to SAUTE/GRILL function to fry off chopped onion, garlic and ginger.
When cooked, turn into a processor or liquidiser and process.
Switch Multicooker to BOIL function (default 180°C, 30minutes). Fill to maximum line with water and placed chopped, peeled butternut/pumpkin into water. Boil until soft.
Leaving water in multicooker, remove pumpkin/butternut into processor or liquidiser and process.
When processed to smooth, add pumpkin/butternut back into water in Multicooker.
Add crumbled stock cubes. Mix well.
Add bay leaf, mustard powder, orange juice, seasoning and cinnamon.
Press KEEP WARM button to gently simmer soup for 30 minutes.
Add coconut cream and stir through for 10 minutes.
Garnish with a little greenery and serve with crusty dinner rolls.

Recipes – Grill/Saute and Slow Cook

Savoury Lamb Shanks

Ingredients

1 x 600g Ready Fresh Roast Pack
2 Tbsp olive oil
4 lamb shanks
2 Tbsp flour
2 Tbsp brown sugar
2 Tbsp vinegar
2 Tbsp tomato sauce
1-2 tsp curry powder
1-2 tsp ground ginger
1-2 tsp mustard
1-2 tsp mixed spice
1 tsp salt
¼ tsp ground black pepper
2 cups beef or lamb stock – ready made

Method

Turn on Multicooker and set to GRILL/SAUTE function to brown shanks. Brown the lamb shanks on all sides. Remove and set aside. Heat the oil in the Multicooker. Add in 600g Ready Fresh Roast Pack and sauté for 5 minutes.
Switch Multicooker to the SLOW COOK function. Return lamb shanks back into the Multicooker. Mix remaining ingredients together and pour over the lamb shanks and vegetables. Place the lid onto Multicooker and cook for about 3 hours. Monitor.

Savoury Lamp Chops

Ingredients

4 lamb chops
2 tbsp flour
2 tbsp brown sugar
2 tbsp vinegar
2 tbsp tomato sauce
1-2 tsp curry powder
1-2 tsp ground ginger
1-2 tsp mustard
1-2 tsp mixed spice
1 tsp salt
¼ tsp pepper
1 cup water

Method

Turn on Multicooker and set to GRILL/SAUTE function to brown chops. Trim the fat off the chops and after putting some oil in the pan brown the chops on both sides.
Switch Multicooker to SLOW COOK function. Set temperature to 100°C and time to 2 hours. Mix all other ingredients together in a bowl and pour over the chops. Place lid on. Check occasionally if more water is needed during the cooking process and add as required.
Serve hot with mashed potatoes and vegetables

Beef Stroganoff

Ingredients

500gm lean beef, cut into pieces and tossed in ½ cup flour
1 Tbsp olive oil
1 red onion, thinly sliced
1 onion, diced
2 cloves garlic, crushed
½ tsp dried chilli
Seasoning to taste
1 cup yoghurt
1 diced carrot
½ cup peas
½ cup finely sliced cabbage
½ cup tomato puree
½ cup red wine
½ cup water
1 beef stock cube

Method

Turn on Multicooker and set to GRILL/SAUTE function. Drizzle a little oil into pan, heat and saute flour-coated beef until browned. Remove and set aside.
Add a little more oil. Saute onions and garlic. Add tomato puree, seasoning, stock cube, red wine and water.
Switch Multicooker to SLOW COOK. Increase temperature to 100°C. Slow cook for 1 hour. Add all vegetable then cook another 30 minutes.
Stir in yoghurt and cook another 10 minutes
Serve with rice or mashed potato.

Recipes – Slow Cook function

Beef, Tomato and Zucchini Casserole
Ingredients
500g blade steak, trimmed and cubed
2 white onions thinly sliced
425g can tomatoes
1 beef stock cube crumbled
1 clove of garlic crushed
½ tsp marjoram
¼ cup parsley chopped
salt and pepper to taste
250g zucchini sliced
Method
Turn on Multicooker and set to SLOW COOK function. You may need to extend time. Place the beef and onion in the Multicooker and add the tomatoes reserving ¼ cup juice. Mix the stock cube into the juice and add to the slow cooker with the garlic, marjoram and half the parsley. Season to taste.
Cook for 4-5 hours. Monitor. About 1 hour before serving add the zucchini and stir through the remaining parsley.

Medley of Red Peppers and Beans
Ingredients
45g fresh green beans
2 large red peppers, cut into strips
2 green onions, in half rings
2 cups brown rice
4 cups filtered water
2 tablespoons lemon juice
2 tablespoons olive oil
Salt and pepper to taste
Method
Turn on Multicooker and set to BOIL function. Put everything into pan and cook for 5 minutes. Switch Multicooker to SLOW COOK function. Place all ingredients in the Multicooker and set to SLOW COOK. Cook until vegetables are done to your liking.
Delicious with soy sauce or tamarind sauce, French or spicy dressing or Thai chilli sauce..

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Chilli Dips
Ingredients
1 x 425g tin chilli
2 cubes soft cream cheese
2 cups grated cheddar cheese
2 tablespoons Tabasco
1 bag tortilla chips
Method
Perfect for parties! Turn on Multicooker and set to SLOW COOK function. Place all ingredients in the Multicooker and stir well. Once everything is warm, serve fondue style with the tortilla chips.

Oatmeal
Ingredients:
2 cups oatmeal
1 cup dried cranberries
1 cup dates, chopped
5 cups water or milk
Method
Turn on Multicooker and set to SLOW COOK function. In a bowl mix milk and oatmeal. Pour into Multicooker.
Sprinkle over cranberries and dates.
Stir occasionally to avoid burning on bottom.
Default on SLOW COOK function is 4 hours; you may not need to use that entire time. Check oatmeal regularly.

Slow Cooked Ribs
Ingredients
2 large (each 1350g) racks spare ribs
1100ml barbecue sauce
2 cups red wine
Method:
Turn on Multicooker and set to SLOW COOK function. Place the barbecue sauce with the red wine in the Multicooker and stir well. Add the meat, set to SLOW COOK and let the ribs cook in the sauce for until done. You may need to extend time. Monitor to ensure ribs do not burn.

Recipes – Slow Cook function

Bread and Butter Pudding
Ingredients
2 ½ cups whole milk
OR 2 cups milk and ½ cup cream
4 eggs
1 tsp vanilla extract
½ cup brown sugar
5 slices Tip Top Coconut and Cranberry Raisin bread, thick sliced
Margarine
Canola spray

Method
Turn on Multicooker and set to SLOW COOK function.
Lightly spray with canola oil.
In a bowl, beat together eggs, sugar, milk/cream and vanilla.
Pour into Multicooker.
Lightly spread bread with margarine, remove crusts and cut into triangles.
Arrange bread, margarine side up, on top of egg mixture in Multicooker. Sprinkle with cinnamon.
Place lid on Multicooker.
Leave on SLOW COOK for about 40 minutes or until bread puffs up.
Serve with whipped cream or ice cream.

Corned Silverside with Potatoes and Cabbage
Ingredients
1 corned silverside
6 potatoes, peeled and quartered
½ cabbage, sliced
Water

Method
Turn on Multicooker and set to SLOW COOK function.
Pour in water up to MAX level.
Place corned silverside into water. Cook 2 hours then place in potatoes. Cook 1hour.
Place in cabbage and switch Multicooker to KEEP WARM to cook cabbage through.

Rice Pudding
Ingredients
2 cups medium white rice
7 cups whole milk
½ cup sugar
Turn on Multicooker and select SLOW COOK function.
Put all ingredients into pan and stir for a few minutes.
Cook for 20 minutes.
Switch to KEEP WARM for 1 – 1 ½ hours
Sprinkle over ground nutmeg or cinnamon.

Roast Beef
Ingredients
Beef roast - about 2.5kg
3 large potatoes, quartered
Mixed herbs
2 carrots, cut diagonally, 5 radishes, 4 small red onions, 2 stalks of celery, cut diagonally
2 tins beef broth
Method
Turn on Multicooker and set to GRILL/SAUTE function.
Rub the meat with the herbs and cook in the Multicooker until brown on all sides. Switch to SLOW COOK function. Place the remaining ingredients in the 8 in 1 Multi Cooker and let it simmer for another 4-5 hours until cooked.

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Recipes – Steam function

Steamed Fish with Rice

Ingredients

675gm salmon or snapper – fillets or whole
1 ½ cups rice
400ml chicken stock
3 cups water
225g frozen peas
¼ cup slivered almonds

Method

Turn on Multicooker and set to STEAM function (default 250°C, 25 minutes)
Place the chicken stock with the water into the Multicooker. Add rice, peas and almonds.
Place steam rack in Multicooker and place the fish on the steam rack. Place a piece of butter on each fish fillet. Place lid on unit and steam 15 minutes. Then switch unit to SLOW COOK for 25 minutes. Serve right away.

Artichoke with Asparagus in Balsamic Vinegar

Ingredients

2 bundles asparagus (cut the bottom 5cm away)
450g fresh or frozen pepper with onion
1 tin (450ml) artichoke hearts in water
Balsamic vinegar

Method

Turn on Multicooker and set to STEAM function (default 250°C, 25 minutes)
Steam the asparagus for 5-10 minutes on the steam rack, depending on the thickness of the asparagus. Leave the sliced artichoke heart quarters to drain and place them with the pepper and onion in a bowl. Sprinkle with balsamic vinegar.
Add the asparagus to the mixture. Serve cold with some extra balsamic vinegar sprinkled over it.

Steamed Salmon on Jasmine Rice with Passion Vodka Sauce

Ingredients

4 fresh salmon fillets
500ml jasmine rice
750ml chicken or fish stock
100ml white wine (optional)
200ml passionfruit pulp
50ml vodka
2 star anise (optional)
Salt and pepper
Soy sauce

Method

Turn on Multicooker and set to STEAM function (default 250°C, 25 minutes)
Add rice, stock, star anise and white wine.
Steam with the lid on for 10 minutes.
Place steam rack over rice and place salmon fillets onto the steam rack.
Steam for additional 15mins or until cooked.
Meanwhile mix vodka and passionfruit pulp to make a sauce.
When cooked, remove rack. Plate rice. Place salmon on top. Drizzle with soy sauce.

Note:

Make sure there is always enough water in the unit so it doesn't boil dry.
Refrain from lifting the lid during the cooking as this will add to the cooking time.
When cooking large quantities of food, remove carefully using a long handled utensil to ensure the food is cooked evenly.
Warning: Do not put your hand into the steam.
Do not crowd food unnecessarily. Arrange the food with space to help steam flow.
The water left after cooking is ideal for use in making sauces and gravy.
Do not steam frozen meat, poultry or seafood direct from freezer. Always thaw thoroughly first.

Recipes – Deep Fry function

Red Curry Fish Cakes

Ingredients

1 kg small white fish fillets coarsely chopped
1 egg
1 cup breadcrumbs
3 tsp sugar
1/3 cup red curry paste
100g green beans sliced thinly
Vegetable oil for deep frying

Method

Blend or process the fish, egg, coriander, sugar and paste until well combined and smooth.
In a large bowl combine the fish mixture and the beans. Mix well.
Roll 2 level tablespoons of mixture into a ball, flatten slightly and repeat with the remaining mixture. Roll each ball in breadcrumbs.
Note: the fish cakes can be made a day ahead and refrigerated covered.
Turn on Multicooker. Set to DEEP FRY function. Fill with oil, to the MAX fill line. **Do not exceed the maximum level. Heat oil 5-8 minutes.**
Add fish cakes to the frying basket, do not fill past the MAX mark on the side of the basket.
Make sure basket handle is properly and firmly attached.
Carefully lower the frying basket into the hot oil. Cook until fish cakes are golden.
After cooking, carefully lift the basket out of the Multicooker, shake gently and rest on the side of the pan to allow the oil to drain from the food.
Tip fish cakes onto kitchen paper to drain.

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Fried Haloumi with Sweet Chilli Sauce

Ingredients

Haloumi cheese, sliced
Sweet chilli sauce
Vegetable oil

Method

Turn on Multicooker. Set to DEEP FRY function. Fill with oil, to the MAX fill line. **Do not exceed the maximum level.**
Add halloumi to the frying basket, do not fill past the MAX mark on the side of the basket.
Make sure basket handle is properly and firmly attached.
Carefully lower the frying basket into the hot oil. Cook until haloumi is golden.
After cooking, carefully lift the basket out of the Multicooker, shake gently and rest on the side of the pan to allow the oil to drain from the food.
Tip halloumi onto kitchen paper to drain.
Serve drizzled with sweet chilli sauce.

Note:

Shake the basket when the food is added so it does not stick to the basket.
Don't overcrowd the basket when frying.
If cooking another batch straight after the first, allow the oil to heat up again to the correct temperature.
WARNING: Do not use the lid when deep frying.
Allow the oil to cool completely before removing the oil and cleaning the Multicooker.

Recipes – Roast function

Roast Chicken
Ingredients
1 size 16 chicken, butterflied
1 tsp chilli powder
1 tsp cumin powder
1 tsp paprika
1 Tbsp fresh chopped coriander leaves

Potatoes, Kumara, Pumpkin

Method
Mix spices together and rub over chicken breasts and legs.

Peel potatoes, kumara, pump kin and cut into 4-5cm cubes.
Turn on Multicooker and select ROAST function. Default 240°C. Alter timer to 1 hour and 15 minutes.
Drizzle a little oil over bottom of pan and place butterflied chicken, breast side, down, into pan.
Place lid on and cook 30 minutes.
Remove lid and turn chicken over.
Add potatoes, kumara, pumpkin around edge of chicken and cook a further 45 minutes.
Use a little more oil if needed.

Fried Duck Breast set on Lemon Mash with Mango and Cardamom Sauce
Ingredients:
4 duck breasts trimmed and fat scored (cut into fat in criss-cross pattern)
8 medium potatoes boiled and mashed with butter, milk and lemon scented oil
5ml cinnamon
250ml port or chicken stock
250ml mango pulp
6 cardamom pods

Method
Turn on Multicooker and select DEEP FRY
Rub breasts with salt and pepper and cinnamon. Place fat side down and fry for 5min turn breasts over and fry another 5min.
Set Multicooker to ROAST and add port or stock and cardamom pods and cook for 10-15 mins until breasts are slightly pink inside. When cooked, remove duck. Add mango pulp to port and duck juice. Stir well to make a sauce.
To serve:
Place duck breasts on seasonal vegetables, add mash and drizzle with mango sauce
Garnish with fresh herbs.
Hint:
Do not serve duck well done as it will be tough and dry.

Recipes – Fondue function

Chocolate Fondue
Ingredients
400gm chocolate
200ml cream
2 Tbsp cherry brandy (or liqueur of your choice)
Ingredients for dipping e.g. fruit, marshmellows, berries

Method
Turn on Multicooker and select FONDUE function.
Put chocolate, cream and liqueur into pan and use wooden spoon to stir well until all chocolate is melted.
Press KEEP WARM button and set time to 10 minutes.
Dip your dipping ingredients into the chocolate.

GOLDAIR

Two year warranty

Thank you for purchasing this Goldair product. Your product is warranted against faults and manufacture when used in normal domestic use for a period of **two years.** In non-domestic use Goldair limits the voluntary warranty to **three months.**

Goldair undertake to repair or replace this product at no charge if found to be defective due to a manufacturing fault during the warranty period.

This warranty excludes damage caused by misuse, neglect, shipping accident, incorrect installation, or work carried out by anyone other than a qualified electrical service technician.

PLEASE KEEP YOUR RECEIPT AS THIS WILL HELP VERIFY YOUR WARRANTY.

The benefits given to you by this warranty are in addition to other rights and remedies available to you under law in relation to the goods or services to which this warranty relates.

In Australia, our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

In New Zealand this warranty is additional to the conditions and guarantees of the Consumers Guarantee Act (1993).

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IMPORTANT: Please complete and retain this warranty card

2 YEAR WARRANTY

Name ..... Purchased from .....

Address ..... Date of purchase .....

..... Name of product .....

Suburb ..... Model no .....

Attach a copy of the purchase receipt to this warranty card

Due to continual design improvements, the product illustrated in this User Manual may differ slightly from the actual product.